Pastillage Recipe I

Use this recipe for fine, thin, smooth pieces, and for pieces that require bending. If you work cleanly, the pieces will not need to be sanded. There are three options for coloring pastillage. The color may be added at the beginning of the mixing process along with all the other ingredients, or it can be added once the sugar dough has been mixed, which works well if you wish to color only part of the whole batch. The third option, which is my preference, is to keep the pastillage white and airbrush certain parts of it once the piece has dried.

INGREDIENTS	METRIC	US	VOLUME
Gold gelatin sheets	16 g	0.6 oz	8 sheets
Water, cold	132 g	4.7 oz	½ cup plus 1 tbsp
Confectioners' sugar	850 g	29.9 oz	7 cups
Cornstarch	150 g	5.3 oz	1 cup
YIELD	**1148 g**	**40.5 oz**	

1. Place the gelatin sheets in the cold water and bloom for 5 minutes.
2. Sift the confectioners' sugar and cornstarch into a bowl.
3. Melt the bloomed gelatin and water in the microwave on high.
4. Add the melted gelatin to the dry ingredients and stir by hand to begin to incorporate.
5. As the sugar dough starts to come together, scrape the contents out onto the work surface.
6. Continue to mix, then knead and work the sugar dough until smooth.
7. Use immediately, and store any unused portion in plastic wrap or in a plastic bag with the air expelled to keep it from drying out. →

- Combine the melted gelatin with the sugar and cornstarch.
- Knead the sugar dough by hand until smooth and thoroughly combined.
- It is important to store pastillage sealed in plastic to prevent it from drying out.

NOTE: *This recipe is mixed by hand to limit the amount of air incorporated into the finished sugar dough. The finished sugar dough should appear tight with no air bubbles. The sugar dough will be extremely flexible due to the amount of gelatin used. The sugar dough must be mixed quickly or it will begin to dry. Only make as much sugar dough as you can use within an hour. The sugar dough can be stored, but becomes stiff and difficult to work with. This sugar dough does not need to be refrigerated.*